



# Viña Cobos, Hobbs Estate Malbec, Luján de Cuyo, Argentina, '2022'

Product code: `6120

## PRODUCER PROFILE

In 1989, Paul Hobbs visited Mendoza for the first time. Driving over the Andes from Chile, he fell in love with the place and the people, but also with its potential to make great wine.

He began experimenting with wild fermented Chardonnay and then with the variety that would become Argentina's calling card – Malbec; his first 10-barrel vintage of Malbec persuaded the American press of the potential of this grape. Paul established his own winery, Viña Cobos, in 1999 and over 20 years later, continues to make wines that are authentic expressions of the terroir they come from. In his exploration of the different terroirs across Mendoza, Paul looks to the most distinguished regions of Luján de Cuyo and Valle de Uco to produce wines that uniquely express their origins. The winery's elegant and balanced wines are a result of meticulous vineyard farming and utmost respect for terroir.

## VITICULTURE

The Hobbs Estate refers to selected vineyards made up of parcels that reflect the terroir in its purest version, producing consistently superlative wines. At around 3264 feet asl on a 13.7 ha plot with an average vine age of 11 years the topsoil has a high proportion of clay, sitting on a sandy loam texture that allows for good water drainage, as well as round stones under the sandy loam.

## WINEMAKING

Hand harvested with shears at the beginning of March; a manual selection is made. Fermentation is carried out in stainless steel with 100% spontaneous malolactic fermentation. Aged for 18 months in French oak barrels, 50% in first use. Unfined.

## TASTINGNOTE

Intense red in colour with subtle violet hues. Aromas of plum, red berries and cherries mingle with delicate notes of chocolate. On the palate, it reveals a complex, juicy and graceful character, supported by velvety tannins that lend a refined, lingering finish.

## FOOD MATCHING

A hearty steak, stuffed mushrooms or flavoursome pasta dishes. Cheese is always a good choice, especially gorgonzola.



## TECHNICAL DETAILS

### Varieties:

Malbec 100%

Vegetarian

Vegan

Producer works organically

### Features

**ABV:** 15%

**Closure:** Natural cork

**Colour:** Red

### Oak Ageing

**Time:** 18 Months

**Type:** French Oak Barrels

**% wine oaked:** 100

**% new oak:** 50

**Style:** Still wine

**Case Size:** 6 x 75cl

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